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United States
Department of
Agriculture

Food Safety
and Inspection
Service

Field
Operations

March 25, 1997

Meat and Poultry Inspection Regulations

Change 97-2

EFFECTIVE DATE: 1/21/97

Patricia Wolfe

Assistant Deputy Administrator

Office of Policy, Program Development, and Inspection

Attachment

CHANGE TRANSMITTAL SHEET

- ☐ DIRECTIVE
☐ REVISION
☐ AMENDMENT
☒ OTHER

CHANGE 97-2
MEAT AND POULTRY INSPECTION REGULATIONS

97-2

3/25/97

I. PURPOSE

This document transmits changes to Part 381 of the MPI Regulations. These changes were published in the Federal Register on November 19, 1996 (61 FR 58780, Docket No. 96-009DF), titled Use of Corn Syrup Solids, and Glucose Syrup as Flavoring Agents in Meat Products.

II. CHANGES

SUBCHAPTER A - MANDATORY MEAT INSPECTION

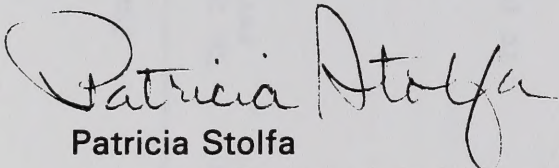
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Pages 115 and 116

Insert

Pages 115 and 116

EFFECTIVE DATE: 1/21/97



Patricia Stolfa

Assistant Deputy Administrator

Office of Policy, Program Development, and Evaluation

Attachment

This covers changes effective as of January 21, 1997.

Class of substance	Substance	Purpose	Products	Amount
	Benzoic acid sodium, potassium and calcium salts).	To retard flavor reversion.	Margarine or oleo-margarine.	0.1 percent individually, or if used in combination or with sorbic acid and its salts, 0.2 percent (expressed as the acids in the wt. of the finished foods).
	Calcium lactate.	To protect flavor.	Cooked semi-dry and dry products including sausage, imitation sausage, and non-specific meat food sticks.	0.6 percent in product formulation.
	Citric acid.	Flavoring.	Chili con carne.	Sufficient for purpose.
	Corn syrup solids, corn syrup, glucose syrup.	To flavor.	Sausage, hamburger, meat loaf, luncheon meat, chopped or pressed ham.	Sufficient for purpose. *
	Dextrose.	To flavor product.	Sausage, ham and cured products.	Sufficient for purpose. *
	Diacetyl.	do	Oleomargarine.	Do.
	Disodium guanylate.	do	Various. ²	Do.
	Disodium inosinate.	do	do	Do.
	Hydrolyzed plant protein.	do	do	Do.

* *

Class of substance	Substance	Purpose	Products	Amount
	Isopropyl citrate.	To protect flavor.	Oleomargarine.	0.02 percent.
	Malt syrup.	To flavor product.	Cured products.	2.5 percent.
	Milk protein hydrolysate.	do	Various. ²	Sufficient for purpose.
	Monosodium glutamate.	do	do	Do.
	Monoammonium glutamate.	do	do	Do.
	Sodium sulfoacetate derivative or mono and diglycerides.	do	do	0.5 percent.
	Sodium tripolyphosphate.	To help protect flavor.	"Fresh Beef" ² "Beef for Further Cooking," "Cooked Beef," Beef Patties, Meat Loaves, Meat Toppings, and similar products derived from pork, lamb, veal, mutton, and goat meat which are cooked or frozen after processing.	0.5 percent of total product.
	Mixture of sodium tripolyphosphate and sodium metaphosphate, insoluble; and sodium polyphosphates, glassy.	do	do	Do.

United States Department of Agriculture
Food Safety and Inspection Service
Room 0157-South Building
Washington, DC
20250

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